

"Snowy Day" Turkey Pitas

Makes: 24 or 48 servings

| | 24 36 | ervings | 40 361 | ings |
|--------------------------------|--------|---------|--------|---------|
| Ingredients | Weight | Measure | Weight | Measure |
| Pitas, whole wheat | | 24 | | 48 |
| Onion, chopped | | 2 cups | | 4 cups |
| Red bell peeper, sliced | | 4 cups | | 8 cups |
| Green bell pepper, sliced | | 2 cups | | 4 cups |
| Turkey breast, cut into strips | 3 lbs | | 6 lbs | |
| Ricotta cheese, part-skim | | 2 cups | | 4 cups |
| Vegetable oil | | 2 Tbsp | | 1/4 cup |

24 Servings

48 Servings

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- 1. Bake turkey breast according to package directions.
- 2. Cut turkey into strips to be used later.
- 3. In a non-stick skillet, saute onions and bell peppers in oil until tender.
- 4. Fold pita in half.
- 5. Fill with 1 tablespoon of ricotta cheese, 1/2 cup vegetable mixture, and 1.5 oz or turkey breast.

Notes

Serving Tips:

This sandwich is an adjusted form of a Greek gyro. You can make your own gyro at home using any type of meat, tomatoes, onions, and low-fat cheese.

| Key Nutrients | Amount | % Daily Value |
|----------------|--------|---------------|
| Total Calories | 182 | |
| Total Fat | 3 g | |
| Protein | 19 g | |
| Carbohydrates | 20 g | |
| Dietary Fiber | 4 g | |
| Saturated Fat | 1.5 g | |
| Sodium | 169 mg | |